

# Wines by the Glass

## Sparkling & White

<b>Ferrari Brut Rosé, Italy (half bottle)</b>	<b>25</b>
Prosecco, Lunetta, Italy	10.5/30
Rosé Prosecco, Mionetto, Italy	10.5
House White, Italy	7.5
Riesling, Willamette Valley Vineyards, OR '16	8.5
Pinot Gris, Acrobat, OR	9.5
Sauvignon Blanc, Ferrari-Carano, CA '17	10
Soave, Pieropan, Italy '15	10
Chardonnay, Napa Cellars, Napa Valley, CA '15	15

## Red

House Red, Italy	7.5
Petite Sirah, McManis, CA '14	8.5
Montepulciano, Zaccagnini, Italy '15	10
Cabernet Sauvignon, Lady Hill, WA '14	13
Syrah, Tenet "The Pundit", WA '15	14
Pinot Noir, Scott Paul "la Paulée", OR	15
Baby Brunello, La Fortuna, Rosso di Montalcino '15	15

## Beer

### Draft

Oakshire "Overcast" Espresso Stout- Eugene	5.5
Breakside IPA - Portland, OR	5.5
Falling Sky Seasonal Selection- Eugene	5.5
Stella Artois Pilsner- Belgium	5.5

### Bottles

Birra Moretti <i>Original</i> or <i>La Rossa</i> - Italy	4.25
Crispin Hard Cider - California	4.5
Kaliber <i>NA</i> - Ireland	4.25

# Specialty Cocktails

## The Astoria

averell damson plum liqueur, calisaya, tanqueray no. ten gin, orange bitters  
served up 12

## El Mero

mezcal, ancho reyes liqueur, lime, grapefruit, bitters, salted rim  
served over ice 11

## Dopo la Vita

reposado tequila, frangelico, cinnamon-chile simple syrup, lemon house made wormwood bitters  
served over ice 11

## Ginger Lemon Drop

yazi vodka, spiritopia ginger liqueur, lemon juice, sugared rim  
served up 10

## Monte Carlo

redemption rye, bénédictine, bitters, lemon twist  
served up 11

## Il Rinnovo

bourbon, myrtle berry liqueur, lemon juice  
served over ice 9

## Pear Fizz

belle di brillet, prosecco, orange bitters 11